



*Yuletide
Favorites*

Christmas is a time for sharing . . . good food, good times, and good fellowship.

We of the home service department wish we could come into your kitchen and taste all the goodies you will be making and then to invite you to stop by and do some tasting and chatting with us. We realize, though, that you are probably just as busy as we are, hunting for the Christmas card list, the tree lights, the cookie cutters, and a gift for a very special someone.

We can't tell you where you put the card list, and our cookie cutters are lost, too . . . but we would like to share our holiday goodies with you by giving you the recipes. So here are the foods which mean Christmas to the various members of our staff. We hope you will enjoy them as much as we do and that you have a

VERY MERRY CHRISTMAS

Charleston Group Companies

Kanda M. Ewing
Home Service Supervisor

United Fuel Gas Company
Central Kentucky Natural Gas Company
Virginia Gas Distribution Corporation



MISS WANDA M. EWING, Charleston, W. Va.

Miss Ewing offers this delicious light fruit cake as her favorite. In her family it is known by the name of the person from whom the recipe was received. . . .

MRS. WHALEY'S WHITE FRUIT CAKE

1 pound butter
1 pound sugar
10 eggs
1 teaspoon salt
4 cups flour

1 pound candied pineapple
 $\frac{1}{2}$ pound candied cherries, half red and half green

$\frac{1}{4}$ pound citron
1 package white raisins
1 cup chopped Brazil nuts
1 cup chopped walnuts

Method:

1. Cream butter, sugar, and salt. Add eggs, one at a time, beating after each addition.
2. Add flour a little at a time until three cups have been added. Beat until smooth. Dust chopped fruits and nuts with remaining flour.
3. Add fruit and nuts and bake in greased and floured tube pan $2\frac{1}{2}$ to 3 hours in 250° F. oven.



MISS DOROTHY BISHOFF, Huntington, W. Va.

According to Dotty, there is nothing as good with turkey as Waldorf Salad "The way my Mother makes it" unless maybe Cranberries. Here are her recipes for both. . . .

WALDORF SALAD

3 large winesap apples
1 Tablespoon lemon
juice

$\frac{1}{2}$ cup chopped celery
1 cup pitted grapes

$\frac{1}{2}$ cup coarsely chopped
walnuts
 $\frac{1}{2}$ cup mayonnaise

Method:

1. Remove cores from apples and chop fruit into bite size pieces.
2. Add lemon juice, celery, and grapes. Cover and chill.
3. Just before serving, add nuts and mayonnaise and toss lightly.
4. Pile high on crisp lettuce cups for serving.

CANDIED CRANBERRIES

Combine 1 quart cranberries, 1 pint cold water, and $2\frac{1}{2}$ cups sugar in sauce pan. Bring to boil and cook rapidly for 1 minute. Remove berries and continue to boil syrup until thick, about 30 minutes. Pour syrup over cranberries and chill. You will love these cranberries for their looks as well as flavor.



MRS. NANCY MOSELY YOUNG, Huntington, W. Va.

Nancy finds she has plenty of help, from the tasting department, when she starts making Christmas Cookies — especially if they are Pecan Cookie Balls. . . .

PECAN COOKIE BALLS

1 cup soft margarine
 $\frac{1}{2}$ cup sifted powdered sugar
2 teaspoons vanilla

2 cups sifted flour
 $\frac{1}{4}$ teaspoon salt
2 cups finely chopped pecans

More powdered sugar
(about 2 cups) for rolling

Method:

1. Gradually add the $\frac{1}{2}$ cup powdered sugar to the margarine, creaming thoroughly. Add vanilla.
2. Add flour, salt and chopped nuts and blend well. Chill, if convenient, for easier shaping.
3. Shape into small balls, about the size of large marbles, place on greased cookie pan and bake in moderate oven (350° F.) about 15 minutes or until light brown.
4. Remove from pan and at once roll the hot balls in sifted powdered sugar until coated. Cool and roll again in powdered sugar.



MISS BETTY SCHMIDT, Charleston, W. Va.

Stollen makes a perfect Christmas breakfast for Betty. It is also a nice treat for Christmas giving. . . .

STOLLEN

1 pint milk
2 cakes yeast
2 cups sifted flour
1 cup softened butter

4 eggs
 $\frac{1}{2}$ cup rum
 $\frac{1}{4}$ cup raisins
1 cup sugar

Grated rind of 1 lemon
1 teaspoon salt
 $\frac{1}{2}$ cup chopped almonds

Method:

1. Scald milk and cool to lukewarm. Add crumbled yeast and 1 cup flour. Beat well and let stand in warm place until light.
2. Cream butter and sugar together (reserving two tablespoons of the butter for brushing loaves) and beat in eggs one at a time.
3. Add yeast mixture, rum, lemon rind, salt, almonds, raisins, and rest of flour. Knead on floured board until smooth and elastic.
4. Cover and let rise until double in bulk. Divide into three loaves.
5. Roll out slightly, press down center and brush with melted butter. Roll over and brush tops.
6. Bake in 350° F. oven 45 to 50 minutes. Cool slightly and brush with thin sugar glaze.



MRS. FERNE M. KELLY, Charleston, W. Va.

Oysters are as traditionally Christmas as fruit cake and holly for Mrs. Kelly. Here are a couple of her favorite recipes for using them. . . .

BAKED OYSTER SOUP

3 pints rich milk
2 Tablespoons butter

1 stalk celery
12 salted crackers,
crushed

3 dozen oysters
salt and pepper

Method:

1. Bring milk to boil; add butter, celery, and cracker crumbs and season with salt and pepper.
2. Drop in oysters, 2 or 3 at a time, and as soon as the milk is ready to boil pour into a large baking dish and place in 350° F. oven.
3. Let brown, stir under and brown again until the dish has become a golden brown three times. Serve immediately.

OYSTER DRESSING

To any standard dressing, or your own favorite stuffing, add 1 pint of oysters. These may be chopped, left whole, added raw or preheated in 2 Tablespoons of butter.



MRS. FRANCES W. JEMISON, Charleston, W. Va.

Plum pudding, served with flaming rum sauce, completes the Christmas Dinner menu for Frances. Here is her favorite plum pudding recipe. . . .

OLD-FASHIONED PLUM PUDDING

2 eggs, slightly beaten
1 cup grated suet
1 $\frac{1}{4}$ cups sugar
1 teaspoon vanilla
3 cups bread crumbs

1 cup milk
2 teaspoons baking
powder
 $\frac{1}{2}$ teaspoon nutmeg

$\frac{1}{2}$ teaspoon cinnamon
1 pound chopped fruits,
apricots, raisins, and
dates

Method:

1. Mix together the eggs, sugar, and vanilla. Add suet from which all membrane has been removed.
2. Add bread crumbs and milk, then baking powder, nutmeg, and cinnamon.
3. Stir in the chopped fruits, enough to equal three cups.
4. Divide mixture equally between two coffee cans (one pound size).
5. Place on a rack in a roasting pan and steam about three hours.

Serve with your favorite sauce.



MISS BETTY HOLLISTER, Staunton, Virginia

Christmas means candy to Betty . . . especially fudge. Here's a favorite. . . .

CARAMEL FUDGE

3 cups sugar
1 cup top milk

$\frac{1}{8}$ teaspoon soda
 $\frac{1}{4}$ cup margarine

$\frac{1}{3}$ teaspoon vanilla
1 cup pecans

Method:

1. Put one cup sugar in a small saucepan and remaining sugar with cream in a larger pan. Place both pans over low flame.
2. Stir the sugar constantly with a wooden spoon until it is a light brown syrup. Give the other mixture a stir occasionally.
3. When syrup is right, add to boiling cream and sugar mixture, stirring vigorously to prevent curdling.
4. Continue cooking, without stirring, until mixture forms a firm ball in cold water or the temperature reaches 245° F.
5. Remove from fire, stir in soda and add butter. Let stand 20 to 30 minutes. Add vanilla and beat until mixture is thick and heavy and shines like satin. Add as many nuts as the mixture will hold.
6. Pour into buttered 8-inch pan. Mark into squares and place a half pecan on each square. Cut when absolutely cold.



MRS. ELISABETH TYSON, Ashland, Kentucky

Liz likes a pretty table at Christmas time and here's her contribution for some real perky refreshments. . . .

SPARKLING CRANBERRY PUNCH

2 quarts cranberry juice	2 Tablespoons lemon juice	1 cup orange juice
2 cups sugar syrup		1 quart ginger ale

Method:

1. Combine juice and syrup. Chill.
2. Add orange and lemon juices. Just before serving, add ginger ale.
3. Float orange slices, mint leaves, and cherries in the punch. Tie a saucy red bow on the ladle handle. Serves 20 to 25.

CRANBERRY SHERBET

2 cups sugar	4 cups cranberries	juice of 1 small orange
2 cups water	Juice of 1 small lemon	

Method:

1. Combine sugar, and cranberries in saucepan. Cook until soft. Cool.
2. Strain juice from berries and stir in orange and lemon juices.
3. Pour into trays and freeze in Servel until firm. Serves 6.



MISS HELEN PETRAKIS, Charleston, W. Va.

Christmas would not be complete in the Petrakis home without Spice Cookies, a traditional cookie in any Greek home at Christmas time. . . .

GREEK SPICE COOKIES

2 cups olive oil
 $\frac{1}{4}$ pound margarine
1 cup orange juice
4 teaspoons baking powder

$\frac{1}{4}$ teaspoon salt
 $\frac{1}{2}$ teaspoon soda
2 Tablespoons powdered sugar
 $\frac{1}{2}$ teaspoon nutmeg

$\frac{1}{2}$ teaspoon vanilla
 $\frac{1}{2}$ teaspoon ground cloves
Flour
Honey

Chopped nuts and powdered sugar for sprinkling

Method:

1. Heat the oil over low flame and combine with all other ingredients except flour, honey, and nuts. Add enough flour to make a mixture about like pastry dough.
2. Shape into crescent shaped cookies, place on ungreased cookie sheets and bake in 350° F. oven 30 to 40 minutes.
3. While still warm, dip into a mixture of 2 cups honey heated with 1 cup water. Sprinkle with chopped nuts and powdered sugar.



MISS JOAN BILLINGSLEY, Lexington, Kentucky

Joan likes lots of very good and very special confections for Christmas time. Here is an example of what she means by special. . . .

INTOXICATING COOKIES

3 cups vanilla wafer
crumbs
1 cup sifted powdered sugar

3½ Tablespoons cocoa
1 cup chopped nuts
3 Tablespoons white Karo

3 Tablespoons each rum
and sherry

Method:

1. Sift sugar and cocoa together and add nuts, crumbs, and Karo.
2. Add liquid and mix well.
3. Shape into balls and dust with powdered sugar.
4. Store in tin container at least 48 hours.

These cookies may be kept almost endlessly, if stored in covered container. *Wonderful with a cup of tea.*